



CONTROL UNION

CERTIFICATE

Control Union Certifications B.V. (accredited Certification Body No. C 412)
certifies that, having conducted an audit

For the scope of activities: **Heading, filleting, portioning/cutting of salmon and trout, brine injected or not, stored chilled or frozen, vacuum-packed, or not, in plastic bags or films, cartons or polystyrene boxes.**

Exclusions from scope: **None**

Product categories: **04 - Raw fish products & preparations**

CALETA BAY PROCESOS
SPA (El Teniente)
SITE CODE: 2126451

El Teniente 121, Parque Industrial. Puerto Montt, Chile

Has achieved Grade: **AA+**

Meets the requirements set out in the

GLOBAL STANDARD FOOD SAFETY
ISSUE 9: AUGUST 2022

Audit programme: **Unannounced (1 in 3)**

Date(s) of audit: **23-25/08/2023**

Auditor number: **20802**

Certificate issue date: **05/10/2023**

Re-audit due date: **06/10/2024**

Certificate expiry date: **19/11/2024**

Rozanne Williams,
Certifier

Authorised on behalf of Control Union Certifications B.V.

BRCGS

Food Safety

CERTIFICATED



Control Union Certifications B.V. P.O. Box161, 8000 AD, Zwolle, The Netherlands

CUC CERTIFICATION CODE: PRJ855848-2023.01

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